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HACCP and SSOPS for Shellstock Shippers

What are "shellfish"?

Shellfish are all edible species of oysters, clams, mussels and scallops, either shucked or in the shell, fresh or frozen, whole or in part. Scallops are excluded when the final product is the shucked adductor muscle only.

Who are "shellstock shippers"?

Shippers buy, pack and sell shellstock (shellfish which has not been shucked); or ship previously shucked shellfish

Shellfish Processing Regulations:

All shellfish processors must comply with Alaska's Seafood Processing and Inspection Regulations, the standards for fresh or frozen shellfish relating to sanitation, harvesting, handling, shucking and transporting contained in the ***National Shellfish Sanitation Program Guide for the Control of Molluscan Shellfish*** (NSSP) and 21 CFR 1240.60 Molluscan Shellfish.

What is HACCP?:

HACCP stands for **H**azard **A**nalysis and **C**ritical **C**ontrol **P**oint. It is a common sense method for identifying and controlling food-safety hazards. Using the HACCP system, you identify the hazards in your operation, establish controls, monitor them, and keep records.

The 7 principles of HACCP

1. **Conduct hazard analysis and identify preventive measures -** Identify biological, chemical or physical hazards associated with the product and process. For Shellstock Shippers (SS), hazards are micro-organisms & toxins such as PSP. Preventative measures include controlling the source and product temperatures.

2. **Identify critical control points (CCP) -** List steps in the process. For every significant hazard identified in Step 1, identify a point, step or procedure where you can prevent the food-safety hazard. SS will have CCPs at **Receiving,** and at **Storage**.

3. **Establish critical limits -** Each CCP must have boundaries, or critical limits, to ensure safe products. SS must meet the following critical limits established by the FDA.

   RECEIVING CCP - Shellstock must be obtained from a licensed harvester who:
   - has harvested the shellstock from an approved or conditionally approved area in open status, which is indicated on the tag, and
   - has identified the shellstock with a tag on each container or transaction record on each bulk shipment, or
   - a licensed dealer who has identified the shellstock with a tag on each container.

   STORAGE CCP - Temperature of shellstock must be controlled until sale by:
   - icing; or
   - storing in a refrigeration unit or area maintained at 45ºF or less; and
   - may not be held for more than 2 hours without temperature control at points of transfer.

4. **Monitor each CCP -** Determine what observations and measurements are needed to ensure critical limits are met. Identify who is responsible for verifying that the required tags are on containers at receiving, the temperature requirements are met during storage, and time is not exceeded during transfer.

5. **Establish corrective action to be taken when a critical limit deviation occurs -** Initiate the required corrective action when a critical limit is not met. For example, you may need to reject shellstock without the required tags, or you may need to destroy product that didn't meet time or temperature requirements during storage or transfer.

Contact Mike Ostasz
Shellfish Specialist
269-7638.

OR

Visit Our Website To:

Get forms to monitor CCPs and SSOPs

Look at the HACCP Training Calendar

Print Instructions for setting up a Portable Handwashing Station

www.state.ak.us/dec/deh/seafood/home.htm

6. **Establish a record-keeping system -** Keep daily records of your CCP observations and measurements, as well as your corrective actions and process adjustments. Keep them for a year, and make them available during an inspection of your facility.

7. **Establish verification procedures -** To verify that the HACCP system is working, the permitted shellstock shipper should make on-site observations and record reviews, and periodically assess the effectiveness of the HACCP plan.

What are SSOPs?

SSOP stands for **S**anitation **S**tandard **O**perating **P**rocedure. Good sanitation operating procedures are the foundation of the HACCP system. They control the in-plant environmental conditions, and provide a foundation for safe food production. While storing, handling and transferring shellstock, you will have to monitor and keep records on your facility's sanitation conditions and practices.

The 8 Key Sanitation Conditions and Practices

1. **Safety of water** - water that contacts food or food-contact surfaces must be from the classified area or other approved source.

2. **Condition and cleanliness of food-contact surfaces** - clean & sanitize food-contact surfaces, equipment, utensils and containers at start-up, following interruptions if needed, and at end of day. Maintain their smooth and easily cleanable condition.

3. **Prevention of cross-contamination -** protect equipment, utensils and containers from contamination during storage. Wash hands before starting work, after interruptions, after using the restroom, and anytime hands may become contaminated.

4. **Maintenance of hand washing and toilet facilities -** provide conveniently located handwashing and toilet facilities. Remove and properly dispose of sewage and other liquid wastes.

5. **Protection from adulterants** - properly store and use toxic substances, cleaning compounds and sanitizers, use clean containers and ice from an approved source, and protect shellstock from other environmental contaminants.

6. **Labeling, storage and use of chemical compounds -** keep only necessary substances in the facility. Use in accordance with the label. Store pesticides, cleansers and sanitizers, and other chemicals separately.

7. **Employee health conditions -** exclude employees with illness that might be transmissible through food from contact with shellstock or food contact surfaces.

8. **Exclusion of pests** - exclude pests that might be a source of shellstock contamination, including insects, rodents, birds and personal pets.